

Search Report to R 235/2001;

Your reference: 48978-20/ab

CLASSIFICATION OF SUBJECT MATTER ACC. TO IPC⁷: A 23 C 13/00
SEARCH EXAMINATION MATTER (CLASSIFICATION): A 23 C 13/00
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Category	Characterization of publication (country code, publ.no. document type (applicant), publication date, text passage or figure, (as far as required)	Relevant to Claim
X	DE 33 19 072 A1 (DR. AUGUST OETKER) 29 November 1984 (29.11.84) whole Document	1, 4, 12-15, 20, 21
Y	GB 2 032 241 A (KRAFT INC.) 8 May 1980 (08.05.80) Page 2, Line 1 to Page 3, Line 35, Patent Claims	1-3, 6-8, 11-14, 19-21, 23
Y	EP 0 805 629 B1 (HAMA FOODSERVICE) 21 April 1999 (21.04.99) whole Document	1-3, 6-8, 11-14, 19, 21, 23
Y	EP 0 897 670 A1 (HAMA FOODSERVICE) 24 February 1999 (24.02.99) whole Document	1, 3, 4-8, 11, 13, 14, 19
Y	EP 0 385 541 A2 (UNILEVER NV) 5 September 1990 (05.09.90) Patent Claims	1, 3, 4-8, 11, 13, 14, 19
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Explanations and other remarks regarding the cited literature on the back side!

Date of completion of the Search: 25 April 2001

Examiner: Dipl. Ing. Irmiler

Continuation Sheet to R 235/2001

Category	Characterization of publication (country code, publ.no, document type (applicant), publication date, text passage or figure, (as far as required))	Relevant to Claim
A	JP 61056055 A (MASUKO CHORIGIJUTSU) 20 March 1986 (20.03.86) (abstract) World Patents Index [online].London, U.K.: Derwent Publications, Ltd. [retrieved on 2001-04-18]. Retrieved from: EPO WPI Database DW198618, Accession No. 1986-115928	1, 4
A	DE 26 00 028 A1 (MOLKEREI-ZENTRALE) 14 July 1977 (14.07.77) Patent Claims	1, 9
A	DE 23 64 932 A1 (SCHULZE A.) 3 July 1975 (03.07.75) Patent Claims	1, 4-6
A	US 5 605 712 A (BERTRAND D. et.al.) 25 February 1997 (25.02.97) Patent Claims	1, 4, 5
A	GB 1 476 309 A (UNILEVER) 10 June 1977 (10.06.77) Patent Claims	1, 2, 4, 11, 19
A	US 4 416 905 A (LUNDSTEDT E. et. al.) 22 November 1983 (22.11.83) Patent Claims	1-6
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Categories of cited documents

- "A" document defining the general state of the art which is not considered to be of particular relevance
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"P" document published prior to the internat. filing date but later than the priority date claimed (prior right)
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AT = Austria; AU = Australia; CA = Canada; CH = Switzerland; DD = former East Germany; DE = Germany; EP = European Patent Office; FR = France; GB = United Kingdom (UK); JP = Japan; RU = Russian Federation; SU = former USSR; US = USA; WO = Publication acc. to PCT (WIPO/OMPI); further see WIPO-Appl.Codes.

Explanations:

The object of the inquest on hand is a structure reversible milk product which consists essentially, preferably exclusively, of cream, skimmed milk or water, and also gelling agent and is characterized in that the gelling agent contains exclusively vegetable raw materials, preferably vegetable hydro-colloids.

DE 33 19 072 A1 relates to a process for the production of sterilized sauce on the basis of milk or cream comprising starch and/or gelatin and/or hydro-colloids.

GB 2 032 241 A describes a process for the production of a desert product having a reversible gel structure.

From EP 0 805 629 B1 and EP 0 897 670 A1 food products are known having a sliceable consistence and containing cream and gelatin.

EP 0 385 541 A2 relates to eatable oil-in-water emulsions containing butter fat (cream) and thickening agents (alginate, carrageen, pectin etc.).

JP 61056055 A (abstract), DE 26 00 028 A1, DE 23 64 932 A1, GB 1 476 309 A and US 4 416 905 A are relating to preparations containing cream and vegetable hydro-colloids.

US 5 605 712 A describes a stabilizer for frozen deserts comprising water soluble hydro-colloids, cellulose in connection with an alginate-salt-complex.

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